

2017 Pinot Noir

Sangiaco Vineyard

Los Carneros, Sonoma County



The 2017 Vintage

The 2017 vintage saw generous winter rains that refreshed ground water supplies and led to a cool, mild spring which prepared the vineyards for the summertime heat. Harvest began for Artesa on August 11 and moved quickly. A long, even summer ripening season ended with high temperatures in excess of 100 degrees for five days in early August. As a result harvest was completed for us by late September, weeks ahead of usual, and before the devastating fires that broke out on October 8. The 2017 wines show ripe, concentrated flavors and excellent balance.

ARTESA

Varietal Composition	100% Pinot Noir
Appellation	Los Carneros, Sonoma County
Harvest	September 2017
Technical Data	ALC: 14.1% by vol.; TA: 5.9 G/L; pH: 3.62
Cooperage	12 Months in French Oak Barrels (50% New)
Production	326 Cases

About The Vineyard

This is our ninth single vineyard vintage from the famed Sangiaco Vineyard on the Sonoma side of the Mayacamas Mountains. We source the grapes from a four-acre block of the El Novillero vineyard and it is a perfect place to showcase the different styles of the Carneros appellation. El Novillero (meaning amateur bullfighter, perhaps due to the site's history as a cattle ranch) is situated on a hillside slope in the southwest corner of Sonoma Carneros, and is exposed to the cool, foggy temperatures of the Bay where the temperature gap between night and day nurtures great natural acidity. The vines are more than ten years old and the 777 clones on this site produce an elegant feminine pinot noir with spicy perfume, bright red berry flavors and a silky texture that is distinctly Sonoma Carneros in style. The soils are clay/loam series with some small rocks and shale mixture and a 5 ~ 9% slope which provides good drainage capacity for this varietal.

Winemaking

This Pinot Noir was sourced from well-established vines that are more than ten years old. After hand-harvesting during the night in mid-September to preserve freshness and fruit integrity, the grapes were brought to our winery where they were hand sorted, gently de-stemmed, and not crushed. After, they were placed in small, temperature controlled stainless steel tanks and allowed a five-day cold soak to gently extract color and phenolic compounds that contribute to the finished wine's aromatics and texture. A portion of the wine was fermented in new French Oak puncheons, which gives our winemaker Ana a number of different components to make the final blend. After a ten-day fermentation, the wine was placed in hand selected French Oak barrels, 25% new, where it completed malolactic fermentation and was aged on the lees for 16 months before being racked only once just prior to bottling.

Tasting Notes

The Sangiaco Pinot Noir opens elegantly with red fruit aromas of cherry and raspberry, highlighting this wine's bright acidity. The mid palate expands softly with hints of cranberry and blackberries wrapped in warm notes of spice and mocha. The wine's plush mouthfeel and silky tannins, encompass the finish highlighting notes of slate, and fresh earth making this a wine that is drinkable now, yet can age gracefully for several years in the cellar. The fruit from this pedigreed Carneros vineyard results in an elegant wine for those who love Pinot Noir, that has elegance and depth, making this a favorite of our wines to sip in the Spring. Drink now -2028.



The winemaking philosophy at Artesa is based on responsible management of land use for future generations. All Estate Vineyards are Napa Green Land Certified by the Napa Valley Vintners Association. Sustainable agricultural methods are practiced to minimize the impact on the natural biodiversity and ecosystems making the vineyards models for erosion and sediment control. Farming in harmony with nature results in wines that reflect the true expressions of their terroir and variety.